ERIE COUNTY DEPARTMENT OF HEALTH
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Food Service Establishment Inspection Report

NY State Sanitary Code Subpart 14-1

Establishment Information	
Facility Name Avenue Pizza	Facility Type Food Service Establishment
Facility ID # 14141701	Facility Telephone # 716 885-8466
Facility Address 261 East Ferry Street Buffalo, NY	
Licensee Name Gary Lee Restaurants Inc	Licensee Address 1575 Broadway Street Buffalo, NY 14212

Inspection Information		
Inspection Type Routine	Inspection Date April 02, 2012	Total Time Spent 1.75

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk-in cooler	42
Pizza line cooler	56
Sub line cooler	40
Coke cooler	42

Food Temperatures	
Description	Temperature (Fahrenheit)
ricotta cheese (pizza line unit)	56

OPERATOR - The following are violations found at the time of inspection. Critical violations relate directly to factors that can lead to illness or injury. Management must take steps to prevent the occurrence of these items. All violations are to be corrected and the facility is to be maintained in compliance with all applicable codes and statutes. The operator may be subject to enforcement action based on any violation noted.

Observed Critical Violations

Total # 3

14-1.10(b)(2) Potentially hazardous foods are not properly refrigerated
Observation: ***(CORRECTED DURING INSPECTION):*** cups of blue cheese stored on counter near phone, interview indicates have been out less than 2 hours

Corrective Action(s): returned to refrigeration

14-1.40(a) Potentially hazardous foods not kept at 45 degrees or less during cold holding
Observation: ***(CORRECTED DURING INSPECTION):*** ricotta cheese in pizza line unit 56 degrees F - pizza line unit was found to be not functioning, staff advised to contact repairman asap
Corrective Action(s): all but a working amount of food returned to walk in cooler (staff stated food had been out about 1 hour), food to be marked with time taken out and discarded after 2 hours

14-1.43(c) Cooked / Ready to eat foods subjected to cross-contamination from raw foods
Observation: ***(CORRECTED DURING INSPECTION):*** raw chicken stored over olives in coke cooler, no contamination occurred
Corrective Action(s): moved chicken to bottom shelf

Observed Violations

Total # 11

14-1.101(a) Non-food contact surfaces/equipment are improperly designed/constructed/installed/maintained
Observation: shelf beneath flat-top grill soiled & greasy
Corrective Action(s):

14-1.101(a) Non-food contact surfaces/equipment are improperly designed/constructed/installed/maintained
Observation: sides and fronts of pizza oven soiled, greasy
Corrective Action(s):

14-1.101(a) Non-food contact surfaces/equipment are improperly designed/constructed/installed/maintained
Observation: shelf where pizza pans are stored soiled
Corrective Action(s):

14-1.110(e) Single-service articles not protected from contamination during handling, transport or storage.
Observation: boxes of single service items stored on floor near office
Corrective Action(s):

14-1.143(d) Hand washing facilities not maintained in a clean condition/in good repair.
Observation: cold water side of handwash sink in kitchen in disrepair
Corrective Action(s):

14-1.150 Garbage/Refuse not properly stored/ handled/ disposed
Observation: dumpster lid open
Corrective Action(s):

14-1.150 Garbage/Refuse not properly stored/ handled/ disposed
Observation: grease dumpster lid open, exterior of grease dumpster and surrounding area grease-laden
Corrective Action(s):

14-1.160 Effective measures not used to control entrance of rodents/ insects/ Harborage areas available for rodents/insects
Observation: window near taco meat open, no screen available
Corrective Action(s):

14-1.160 Effective measures not used to control entrance of rodents/ insects/ Harborage areas available for rodents/insects

Observation: back door open, no screen available
Corrective Action(s):

14-1.170 Floors not maintained in a clean condition/in good repair
Observation: floor near dough mixer, pizza boxes soiled
Corrective Action(s):

14-1.170 Floors not maintained in a clean condition/in good repair
Observation:
Corrective Action(s):

14-1.170 Floors not maintained in a clean condition/in good repair
Observation: floor of walk-in cooler not a smoothe surface (uneven at seam)
Corrective Action(s):

14-1.170 Floors not maintained in a clean condition/in good repair
Observation: floor of walkin cooler heavily soiled
Corrective Action(s):

14-1.170 Floors not maintained in a clean condition/in good repair
Observation: floor beneath deep fryers and pizza oven heavily soiled
Corrective Action(s):

14-1.170 Floors not maintained in a clean condition/in good repair
Observation: trash can lid on floor beneath sink in restroom heavily soiled
Corrective Action(s):

14-1.170 Floors not maintained in a clean condition/in good repair
Observation: improper floor covering - rug on floor near deep fryer
Corrective Action(s):

14-1.171(a) Walls/ Ceilings/ Doors/ Windows/ Skylights not maintained in a clean condition/ in good repair.
Observation: several ceiling tiles water-stained
Corrective Action(s):

14-1.171(a) Walls/ Ceilings/ Doors/ Windows/ Skylights not maintained in a clean condition/ in good repair.
Observation: several ceiling tiles missing throughout
Corrective Action(s):

14-1.191. Operator failed to provide or post Workman's Compensation / Disability Benefits Insurance placard
Observation: company of disability insurance carrier not posted
Corrective Action(s):

14-1.43(a) Containers of food not stored a minimum of six inches above the floor
Observation: bag of onions, boxes of food stored on floor of walk-in cooler
Corrective Action(s):

14-1.44 Accurate thermometer not provided for a refrigeration unit
Observation: pizza line unit
Corrective Action(s):

14-1.88(c) Lights not properly shielded
Observation: light shield near deep fryers in disrepair

Corrective Action(s):

Comments

A re-inspection to assess your correction of these violations will be conducted on, or about, April 16, 2012

[redacted]

Person In Charge: **Tammy Barrington**

Inspector: **Kimberly Overholt**